

CLAIMS

1. Process for manufacturing low-fat fibre-enriched snacks, comprising the step consisting in incorporating into the paste used for the manufacture of said snacks from 1 to 30%, preferably from 2 to 20% and still more preferably from 2.5 to 15%, by weight relative to the finished product of branched maltodextrins having between 15 and 35% of 1→6 glucoside bonds, a reducing sugar content of less than 10%, a molecular weight Mw of between 4000 and 6000 g/mol and a number-average molecular weight Mn of between 2000 and 4000 g/mol.
- 5 15 2. Process according to Claim 1, wherein said branched maltodextrins have a reducing sugar content of between 2 and 5% and an average molecular weight Mn of between 2000 and 3000 g/mol.
- 10 20 3. Process according to Claim 1, wherein said branched maltodextrins have an insoluble fibre level greater than or equal to 50% on a dry matter basis.
- 15 25 4. Process according to Claim 1, wherein all or some of the branched maltodextrins are hydrogenated.
- 20 25 5. Process according to Claim 1, wherein the water content of the paste is between 20 and 45%.
- 30 6. Process according to Claim 1, wherein said branched maltodextrins are mixed with 1 to 2.5% by dry weight of standard maltodextrins having a reducing sugar content greater than 5%.
- 35 7. Low-fat fibre-enriched snacks, comprising from 1 to 30%, preferably from 2 to 20% and still more preferably from 2.5 to 15%, by weight of branched maltodextrins having between 15 and 35% of 1→6 glucoside bonds, a reducing sugar content of less

than 10%, a molecular weight Mw of between 4000 and 6000 g/mol and a number-average molecular weight Mn of between 2000 and 4000 g/mol.

- 5 8. Snacks according to Claim 7, wherein said branched maltodextrins have a reducing sugar content of between 2 and 5% and an average molecular weight Mn of between 2000 and 3000 g/mol.
- 10 9. Snacks according to Claim 7, wherein said branched maltodextrins have an insoluble fibre level greater than 50% on a dry basis.
- 15 10. Snacks according to Claim 7, comprising on a dry matter basis:
 - 6 to 14% of branched maltodextrins having a reducing sugar content of between 2 and 5%, a molecular weight Mw of between 4000 and 6000 g/mol and an average molecular weight Mn of between 2000 and 3000 g/mol;
 - at least 80% of a source of starch;
 - at least 0.5% of emulsifier.
- 20 11. Snacks according to Claim 7, further comprising 1 to 2.5% by dry weight of standard maltodextrins having a reducing sugar content of greater than 5%.
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